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TITLE : PRODUCTION OF LOW ACIDITY TYPE FROZEN YOGURT

ABSTRACT : PROBLEM TO BE SOLVED: To obtain a low-acidity type frozen yogurt which can maintain a high level of the lactobacillus cell count even in the refrigeration for a long period of time and shows excellent palatability by inoculating a specific starter mix to a yogurt mix and freezing them after fermentation.

SOLUTION: A yogurt mix is inoculated with a starter mix containing Streptococcus salivarius subsp. Thermophilus-SBT10347 (FERM-P-15145) and Lactobacillus delbrueckii subsp. bulgaricus and subjected to fermentation. Then, the fermentation mixture is frozen to give the objective low-acidity type frozen yogurt. Preferably, the fermented yogurt mix is additionally mixed with an ice cream mix and frozen.

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